



# Universal Ventless Hood

MODEL  WVU-72



Model WVU-72  
(equipment sold separately)

## DESCRIPTION

Wells Universal hoods are Certified Type-1 compliant, ANSI UL710B approved recirculation hood systems and feature completely self-contained 4 stage air filtration and fire-suppression systems. They do not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive. Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more - providing greater flexibility and production.

## SPECIFICATIONS

**Fire Protection** – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® soperanifier, piping, heat sensors, ANSUL® drops, nozzles, and movable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. Front access for easy fire system maintenance. Fire protection system meets NFPA 96 Chapter 13 and UL300. Fire protection system must be charged and certified by ANSUL® Authorized distributor after installation and before first use (operator’s responsibility).

**Filtration** – Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method and includes stainless steel grease baffle filter with grease cup, fiberglass pre-filters, HEPA (High-Efficiency Particulate Air) filter/ carbon-charcoal filter pack. All filters are easily removable without tools. Air flow sensors continually monitor air flow optimizing performance and grease removal while an interlock system will not allow cooking appliances to function if filters are missing, clogged or in the event of a fire.

**Cooking Appliances** – Only electrically heated appliances are acceptable for installation. Cooking equipment is optional from Wells or other manufacturers. Appliances must be installed as per manufacturers instructions and controlled by the hood equipment interface contactor through a customer supplied contactor which will disable cooking equipment in the event of fire or hood malfunction. Shunt trips are not allowed. For size, temperature and KW limits see back page or manual.

**Exhaust and Air Flow** – Exhaust air may be angled (front) or vertical (top). Hoods are shipped for vertical (top) discharge and are field convertible for angled (front) discharge. Typical airflow through the hood is 1500 CFM. A minimum of 1200 cubic feet of fresh air per minute (200 cubic feet per linear foot of hood) is required into the area to comply with the Universal Mechanical Code and for the dilution of cooking aromas.

## STANDARD FEATURES

- Completely self-contained, 4-stage air filtration system reduces emissions below that allowed in NFPA 96 and ANSI-UL710B using the EPA 202 test method
- Completely self-contained fire protection system
- Very quiet with only 68 dBA average
- Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- Airflow sensors continually monitor airflow for optimizing performance and grease removal
- Illuminated early-warning system to monitor filter replacement
- Four LED lights producing 500 lumens each for improved visibility - light color temperature (cool white)
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36” wide door opening
- 6” to 8” adjustable legs (adjustable by 2” for leveling)
- Universal systems are movable making them ideal for leased properties
- Available in 208/240V, 1Ø
- Limited two-year parts and one year labor warranty**

## OPTIONS & ACCESSORIES

- Pre-filters
- 10” to 12” adjustable legs (adjustable by 2” for leveling)
- HEPA / carbon-charcoal filter packs
- Angled (front) discharge

## CERTIFICATIONS



UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

Sheet No. WELLS-WVU-72-12/15





Over 90 Years Of Quality Foodservice Products And Service

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MODEL □ WVU-72

## GENERAL LAYOUT DATA SANITATION



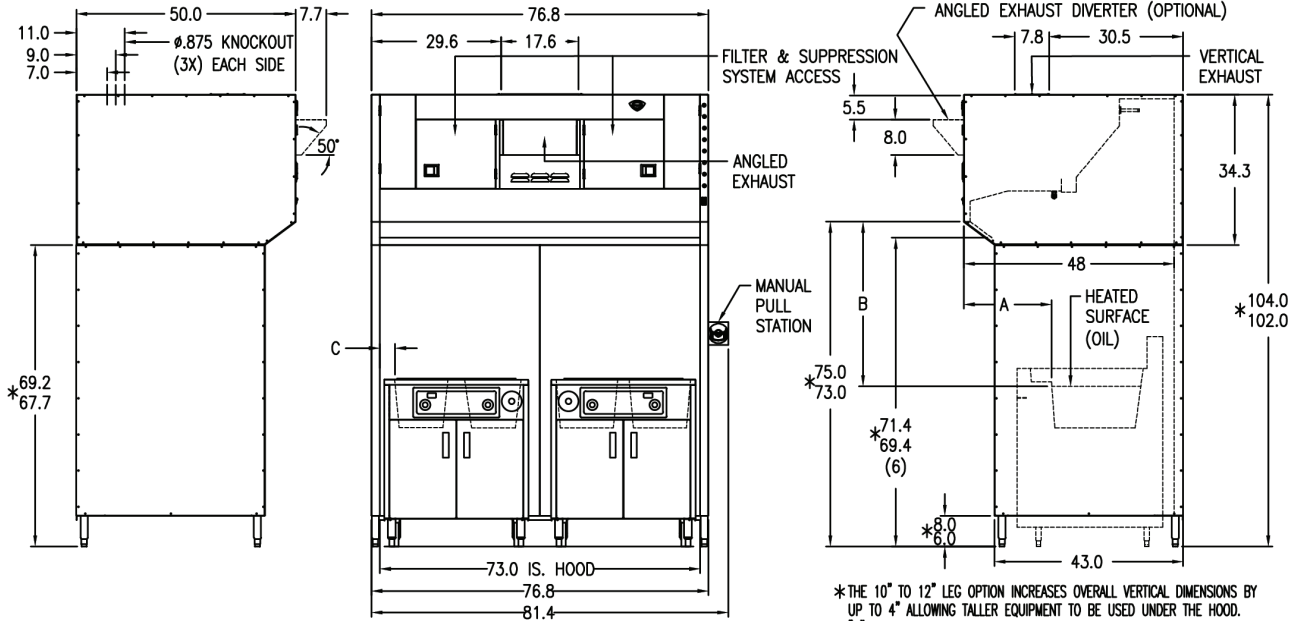
NSF/ANSI 2 UL710B

## MODEL WVU-72 UNIVERSAL VENTLESS HOOD SYSTEM

VOLTAGE AC 60 HZ	AMPS 1 PH	HORSE POWER	TYPICAL AIRFLOW	MAX GREASE EMISSIONS	CLEARANCE TO COMBUSTIBLES	SOUND LEVEL dBA AVG	UNDER HOOD LED LIGHTING
208/240	3.5	1.0	1500 CFM	.0029 LB/HR/FT	N/A	68	2000 LUMENS

UL CAT. YZCT RECIRCULATING SYSTEM FILE NO. MH48408

SPECIAL ENVIRONMENTAL NOTICE: THE HOOD SYSTEM IS DESIGNED TO REDUCE EMISSIONS BUT WILL NOT COMPLETELY ELIMINATE COOKING AROMAS. AIR EXCHANGE AT THE INSTALLATION SITE MUST COMPLY WITH REQUIREMENTS OF THE LOCAL JURISDICTIONAL AUTHORITY. A MINIMUM OF 200 CUBIC FEET OF FRESH AIR PER MINUTE PER LINEAR FOOT OF HOOD IS REQUIRED INTO THE AREA TO COMPLY WITH THE UNIVERSAL MECHANICAL CODE AND FOR THE DILUTION OF COOKING AROMAS.



\*THE 10" TO 12" LEG OPTION INCREASES OVERALL VERTICAL DIMENSIONS BY UP TO 4" ALLOWING TALLER EQUIPMENT TO BE USED UNDER THE HOOD. "B" EQUIPMENT PARAMETERS STILL APPLY.

EQUIPMENT PARAMETERS APPLIANCE TYPE	MAXIMUM KW/FT	MAX COOKING TEMPERATURE °F	MAXIMUM SINGLE APPLIANCE HEATED COOKING SURFACE LENGTH	DIM A (3) MINIMUM	DIM B (4) MINIMUM	DIM B (4) MAXIMUM	DIM C (5) MINIMUM
FRYER	17.0	400	18	24	37	42	0
GRIDDLE	5.5	450	36	20	30	38	1
RANGE/HOTPLATE	5.5	N/A	48	18	37	42	0
WOK	7.0	N/A	48	21	37	42	0
VERTICAL BROILER	7.0	N/A	25	20	10	N/A	0
OVEN	N/A	575	48	6	8	N/A	0
BRAISING PAN/SKILLET (1)	4.5	550	48	14	37	42	0
CONVECTION OVEN	N/A	575	48	6	8	N/A	0
SANDWICH GRILL	4.5	550	48	18	37	42	0
STEAM JACKETED KETTLE	16.9	450	48	14	30	42	0
CONVEYOR OVEN	4.5	N/A	23	6	8	42	0

- (1) LID MUST NOT INTERFERE WITH SUPPRESSION NOZZLE DISCHARGE PATTERN.
- (2) PLUS OVEN KW IF APPLICABLE.
- (3) FRONT OF HOOD TO FRONT EDGE OF HEATED COOKING SURFACE.
- (4) BOTTOM FRONT EDGE OF HOOD TO HEIGHT OF HEATED COOKING SURFACE.
- (5) INSIDE OF HOOD SIDE TO EDGE OF COOKING SURFACE.
- (6) MAXIMUM FRONT OPENING.

THE HOOD AND ALL UNDER HOOD APPLIANCES MUST BE INSTALLED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS NFPA 96, THE NATIONAL ELECTRIC CODE NFPA 70 AND ALL LOCAL CODES WHERE APPLICABLE. ALL UNDER HOOD APPLIANCES MUST BE INSTALLED AS PER MANUFACTURER INSTRUCTIONS AND CONTROLLED BY THE HOOD EQUIPMENT SHUTOFF INTERFACE THROUGH A CUSTOMER SUPPLIED CONTACTOR. SEE THE INSTRUCTION MANUAL FOR INTERFACE CONNECTION OPTIONS. APPLIANCES MUST MEET EQUIPMENT PARAMETERS DESCRIBED ABOVE. ONLY ELECTRICALLY HEATED APPLIANCES ARE ACCEPTABLE FOR INSTALLATION. PRIOR TO OPERATION THE FIRE SUPPRESSION SYSTEM MUST BE CHARGED AND CERTIFIED BY AN ANSUL® AUTHORIZED DISTRIBUTOR. ADEQUATE SIDE CLEARANCE MUST BE PROVIDED FOR SUPPLY CONNECTION AND SUPPRESSION MANUAL PULL ACCESS. EXHAUST IS SHIPPED FOR HORIZONTAL DISCHARGE AND FIELD CONVERTIBLE FOR VERTICAL DISCHARGE.

SHIPPING INFORMATION											
WEIGHTS				CARTON DIMENSIONS						CRATE SIZE	
SHIPPING WEIGHT		INSTALLED WEIGHT		WIDTH		DEPTH		HEIGHT		CUBIC FEET	CUBIC METERS
POUNDS	KG	POUNDS	KG	INCHES	MM	INCHES	MM	INCHES	MM		
1632	740	850	386	120	3048	63	1600	53.5	1359	234	6.63

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Wells exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.



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**NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.**